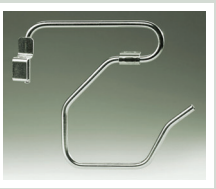
Övriga tillbehör • Øvrig tilbehør • Øvrige tilbehør • Muut lisälaitteet • Other accessories Zusätzliche Zubehöre • Autres accessoires • Accesorios aditionales • Altri accessori Dodatkawowe części • Tartozékok • Акссесуары

Kittel med lock
Bolle med lokk
Skål med låg
Teräskulho, kansi
Bowl with cover
Schüssel, Abdeckung
Bol,couvercle
Recipiente,tapa
Contenitore, coperchio
Pojemnik, pokrywa
Roysdamentes acelüst, fedőtál
Емкость с крышкой

Rulle, kniv, skrapa
Rulle, kniv, skrape
Rulle, kantskraber, skraber
Rulla, veitsi, kaavin
Roller, scraper, spatula
Rührwalze, Teigabstreifer, Teigspachtel
Rouleau, couteau, raclette
Rodillo, cuchilla, espátula
Rullo, coltello, spatola
Rolka, nóż. łopatka
Keverőhenger, kaparókés, spatula
Нож, мешалка и скребок

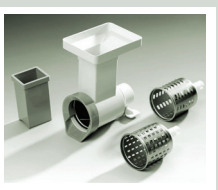


Degkrok
Eltekrok
Dejkrog
Taikinakoukku
Dough hook
Knethaken
Crochet à pate
Gancho de amasar
Gancio per impastare
Hak do ciasta
Dagasztókampó
Тестомешалка

Dubbelvisp
Dobbelvisp
Hurtigpisker
Kaksosvatkain
Double beater
Planeten-Schlagwerk
Batteur double
Batidor doble
Sbattitore a doppia frusta
Podwójna trzepaczka
Habverő
Двойная взбивалка

Citruspress
Sitruspresse
Citruspresser
Sitruspuserrin
Citrus fruit press
Zitruspresse
Presse agrumes
Exprimidor de cítricos
Spremiagrumi
Wyciskarka do owoców cytrusowych
Citromprés
Соковыжималка Для цитрусовых

Mixer
Hurtigmixer
Blender
Tehosekoitin
Liquidiser/Blender
Mixer
Mixeur
Batidora
Frullatore
Mikser /Mieszarka
Turmix
Миксер



Grönsaksskärare
Grønnsaksskjærer
Grøntsagssnitter
Vihannesleikkuri
Vegetable slicer
Gemüseschneider
Coupe-légumes
Tagliaverdure
Rebanador de ver-duras
Krajalnica warzyw
Zöldségszeletelő
Овощерезка

3 extra trummor
3 ekstra tromler
3 ekstra tromler
3 kpl rastinrumpuja
3 additional drums
3 Zusatztrommeln
3 tambours différents
3 tambores adicio-nales
3 tambori altri
3 dodatkowe bźbny
3 extra reszelokészlet
3 дополнительных барабана

Köttkvarn
Kjøttkvern
Kødhakker
Lihamylly
Mincer
Fleischwolf
Hachoir
Picadora de carne
Tritacarne
Maszynka do mielenia mięsa
Húsdaráló, kolbásztöltő
Мясорубка

Hålskivor + kniv
Hullskiver + kniv
Hulskiver + kniv
Erikokoisia reikälevyjä + veitsi
Hole discs + knife
Scheiben + Messer
Accessoires + coteau
Discos perforados + cuchilla
Dischi forati + coltello
Sitka + nóż
Kések és darálótárcsák
Пластина с отверстиями + Нож

Stänkskydd
Sprutskjold
Stænkskærm
Roiskesuoja
Splash shield
Spritzschutz
Écran de protection
Proteccion contra salpicaduras
Paraspruzzi
Oslona przeciwrozprys-kowa
Frőcskölésgátlő
Защита от брызг

Korvhorn
Pølsehorn Pølsehorn
Makkarauppilo
Sausage pipe
Wurstrohr
Embout à sucisses
Tubo para embutidos
Becco persalsiccia
Rurka do napelniania kielbas
Kolbásytőltő
Колбасная воронка

Passertillsats
Moseapparat
Frugtpresser/moser
Maja-jahedelmäpuserrin
Strainer
Passiersatz
Appareil à passer
Unidad de colado
Passaverdura
Wyciskarka soków
Passzírozó
Соковыжималка для фруктов и ягод

Rivtillsats
Mandelkvern
Riveindsats
Raastin
Grater
Reibsatz
Rouleau à raper
Unidad de rallado
Grattugia
Tarka
Reszelő
Терка

Pastatillsats
Pastasett
Pastasæt
Pastalevyt
Pasta attachments
Nudelvorsatz
Disque à pates
Unidad para pasta
Trafila per la pasta
Kształtka do makaronów
Tésztagyártó
Пластины для нарезания макарон

Müslikvarn
Müslikvern
Müslikværn
Hiutalemylly
Flake mill
Flocker
Moulin à céréales
Molinillo de cerales
Macina per cerali in fiocci
Młynek do mielenia ziarna na płatki zbożowe
Műzligzártó
Мельница для хлопьев

Mjölkvarn
Melkvern
Melkværn
Viljamylly
Grain mill
Getreidemühle
Moulin à farine
Molinillo de harina
Macina per cereali
Młynek do mielenia ziarna na mąkę
Malom
Зерновая ме

Spritstillsats
Kakesprøyte
Kageplade
Pursotin
Cookie attachment
Spritzgebäckvorsatz
Accessoire à gateaux
Unidad de embudo
Stampo per biscotti
Kształtka do ciastek
Kekszkészítő
Тестоформовка

www.progrezzo.com

VIKTIGT! Endast Assistent originaltillbehör får användas
VIKTIG! Kun Assistent originaltilbehør kan brukes
VIGTIGT! Brug kun originalt tilbehør
TÄRKEÄÄ! Käytä vain alkuperäisiä Assistent-yleiskoneen lisälaitteita
IMPORTANT! Only original accessories for the Assistent must be used
ACHTUNG! Es darf nur Assistent Originalzubehör verwendet werden

MPORTANT! Des accessoires d'origine doivent etre utilisés pour l'Assistent
IMPORTANTE! Utilizar solamente repustos originales Assistent
IMPORTANTE! Per l'Assistent si deve fare uso esclusivamente di accessori originali
WAŻNE! Do robota kuchennego Assistent należy używać wyłacznie oryginalne wyposażenie
FIGYELEM! Kizárólag eredeti (gyári) tartozékokat használjon
ВАЖНО! используйте для электрокомбайна только оригиналъные аксессуары и запасные части

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Assistent® N 24

AKM 4000 - 9000 series

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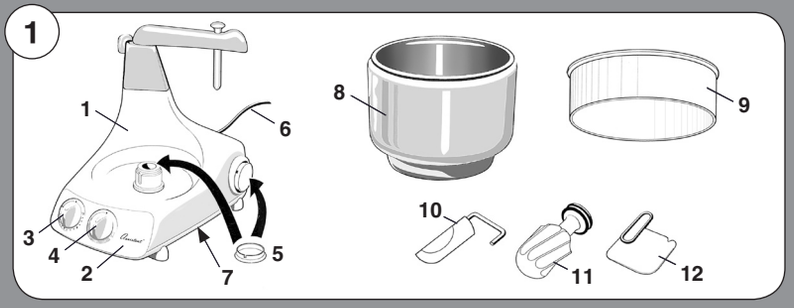
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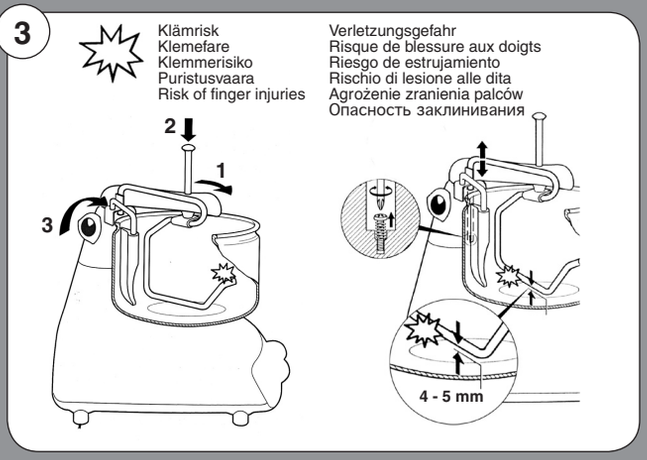
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Klemmerisiko
Puristusvaara
Risk of finger injuries
Verletzungsgefahr
Risque de blessure aux doigts
Riesgo de estrujamiento
Rischio di lesione alle dita
Agrożenie zranienia palców
Опасность заклинивания
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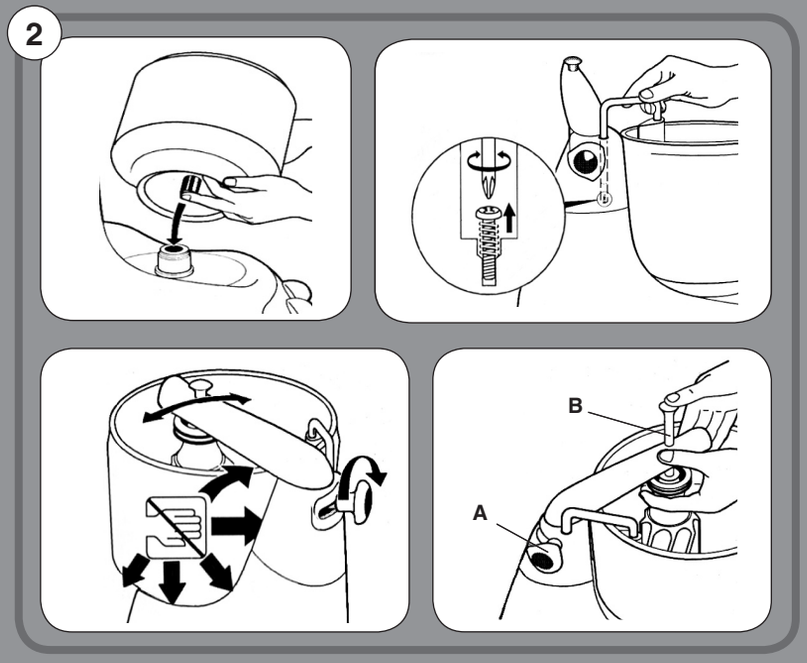
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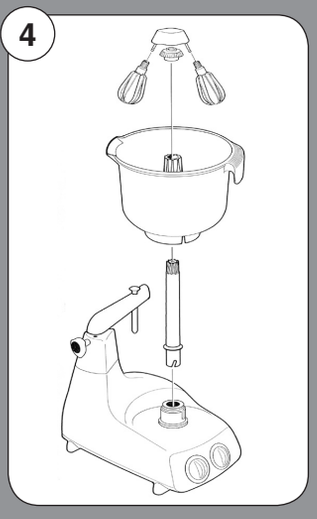
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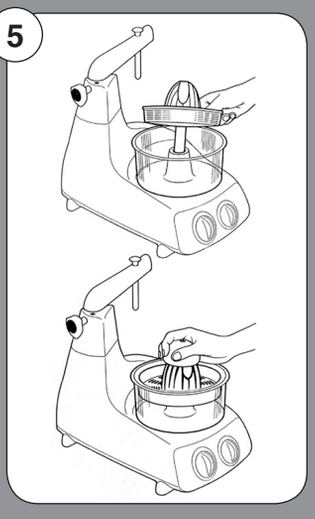
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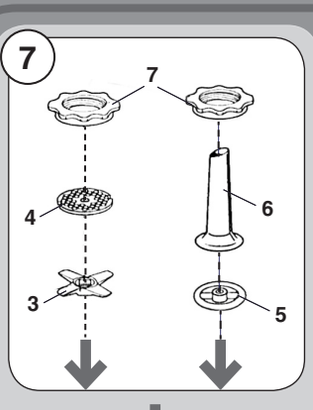
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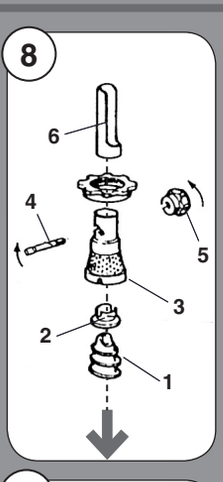
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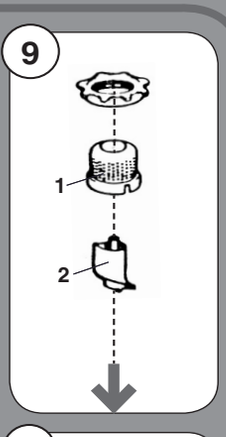
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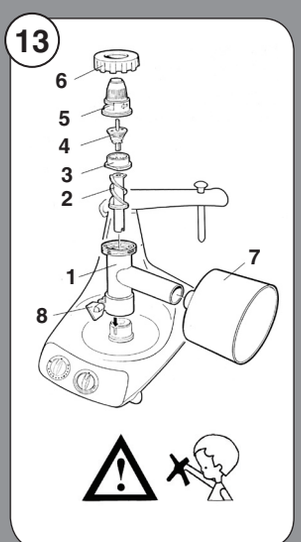
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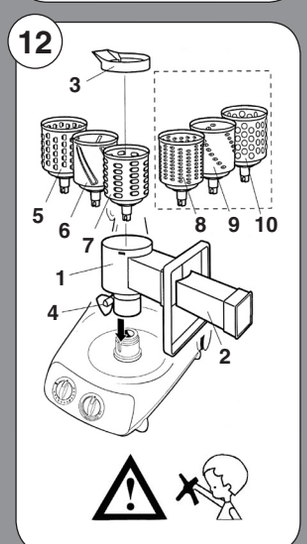
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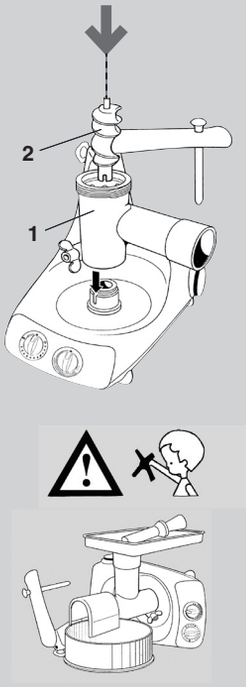
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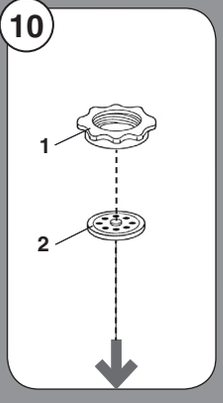
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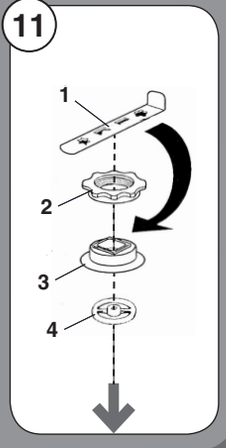
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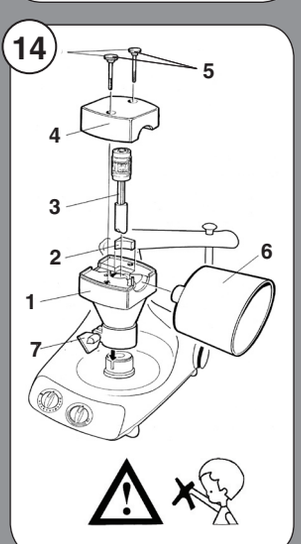
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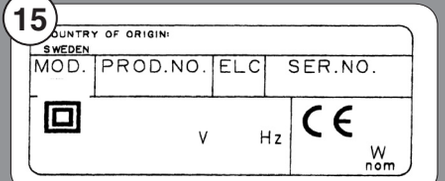
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COUNTRY OF ORIGIN:
SWEDEN
MOD.
PROD.NO.
ELC
SER.NO.
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IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock do not put the base unit Into water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug free outlet when not to use, before putting on or taking off parts and before cleaning.
5. Avoid, contacting moving parts.
6. Remove all accessories from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recomended or sold by the appliance manufacturer may cause fire, electric chock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or contact hot surface.
11. When using attachments, refer to the attachment instructions for specific operating safeguards.

SAVE THESE INSTRUCTIONS

Warning - Avoid cuts, hand or arm injuries

- Children should not use this product. Rotation speed can reach 130 rpm. Children may not realise that this can be dangerous. Careful supervision is necessary when using any appliance near children.
- Unplug fthe appliance when it is not in use, before attaching or removing accessories and before cleaning.
- Do not touch moving parts.
- Always use plunger or spatula provided. Do not use hands or fingers inside the bowl.
- There are two drive sockets. Always cover the unused one to avoid entangling hands, clothing, table cloths, power cord, etc.
- If the unit gets jammed, unplug the unit. Clean the machine and remove the material. Always use a tool to avoid cuts.

Meat Grinder/Strainer/Grater

- Never feed by hand. Use pusher provided.
- Do not use fingers in or near the discharge disc.

Mixer

- Keep hands, hair, loose clothing or jewelry, spatulas or other utensils away from the roller. These can become entangled.

Blender

- Keep hands, hair, loose clothing, jewelry, spatu las or other utensils out of the container while in operation.
- Use scraper only with unit turned off.
- Always operate with cover in place.
- Do not blend hot liquids.

Double Beater Bowl Attachment and Whisk

- Keep hands and utensils out of the container while beating.
- Do not allow hair, loose clothing or anything not a part of the ingredients being whipped near the beater or the bowl during operation.
- Avoid touching the gear drive with hands, utensils or loose clothing during operation.
- Remove beaters before washing.

Caution - Avoid injury and damage to unit

- Unplug unit when changing parts.
- Remove all accessories before washing.
- Use care when handling parts; many are sharp.
- Use of accessories not recommended could result in injury including shock, fire, cuts, etc.
- Refer to specific instructions when using accessories.

NOTE: The instructions appearing in this Owner's Guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

FOR HOUSEHOLD ONLY. SAVE THESE INSTRUCTIONS.

Unpacking

Check that the machine is not damaged and no parts are missing when unpacking. Transport damages should be reported immediately (within 7 days) to the retailer or the forwarding company. Any missing parts should be reported to the retailer immediately.

Please wash by hand all parts which will be in contact with food before use for the first time.

1 Features of the Assistent

⚠ **Never leave the appliance unattended when it is plugged in. Moving parts can cause personal injuries.**

The following parts are included in the basic model:

1. Stand with drive socket
2. Control panel
3. Timer switch for ON/OFF
4. Switch for speed adjustment
5. Protective cap for drive socket
6. Special electric cord with plug
7. Rating label
8. Stainless steel bowl, capacity 7 litres
9. Cover for the bowl
10. Bowl scraper
11. Roller
12. Spatula

Start/stop
Insert plug into wall socket. The lights around the switches come on. The lights make it easier to see the settings around the switches, but are also a warning signal that the appliance can be started. When the appliance is not being used, it should always be disconnected from the socket.

The Assistent is started by tuning the timer switch (3) to the ON position for continous use or to the desired time from 1 to 12 minutes. If you wish to stop the machine or interrupt a set time, you simply turn the switch back to the OFF position.

The speed adjustment switch (4) can be used to regulate the bowl speed, from approx. 45 rpm to 130 rpm.

For suitable speed settings, please see the description of the various accessories. When using the liquidiser/blender, the switch should always be in the -position.

2 How to assemble the bowl, roller and scraper

⚠ **Important! Unplug the appliance before you attach or remove accessories. There is a risk of getting fingers caught between the bowl, the arm attachment, and the upper stand. Never put your hands or other objects into the bowl when the appliance is beeing used.**

Bowl
Release the locking arm (A)) by lossening the positioning knob (B) so that the locking arm can swing free aloowing you to put the bowl onto the power unit as illustrated.

Scraper
Attach the scraper in place. The scraper should not touch the bottom of the bowl. If it does, adjust the height of the scraper by adjusting the screw situated in the knife shaft with a screwdriver as illustrated..

Roller
To attach the roller, first loosen the positioning knob (A) in the arm attachment so the arm can be moved towards the centre of the bowl. Then pull up the pin (B) on the arm and attach the roller by pushing the peg down. The arm can then be locked into the required position. When kneading dough, lock the arm and roller 2 – 4 cm from the rim of the bowl.

The roller can then move towards the centre of the bowl and then back again to the set position.

How to use the bowl, roller and scraper

⚠ **Never immerse the appliance in water. This could short-circuit the appliance, which is extremely dangerous. There is a risk of catching your fingers between the bowl and the arm attachment. Never put your hands or other objects in the bowl when the appliance is in operation**

Dough mixing
Use the roller and scraper for yeast doughs, up to 1.5 litres (6 cups) of dough fluid and up to 1 litre (4 1/2 cup) of liquid for heavy doughs.

Start the machine at low speed. Lock the roller 2 – 4 cm (1/2 - 2 inches) from the rim of the bowl as determined by how much flour you will use. Increase to high speed. Knead the dough for 5 minutes, unless otherwise stated in the recipe.

Loosen the arm, remove the roller and scraper, and put on the lock while waiting for the dough to rise.

Creaming Butter or Margarine
Use roller and scraper

Place the room temperature butter or margarine with sugar into the bowl. The roller should be at rim of the bowl with the positioning knob set loose.
Turn the machine to the highest speed, move the roller into the center of the bowl a couple of times to assure complete mixing of all ingredients and run for approx. 5 min. for best results. (Butter and margarine will stick to the roller at the beginning but will work itself off and cream beautifully).

Biscuits an cookies
Use roller and scraper

Keep the roller at the rim of the bowl with the positioning knob set loose.

Place the room temperature butter or margarine and sugar into the bowl and mix on high speed for approx. 2 min. Add eggs, move the roller into the center of the bowl a couple of times to assure complete mixing of all ingredients.

Turn the speed on low/medium and add the flour, baking powder and remaining ingredients. Move the roller a couple of times to the center. Slowly increase the speed to high until well blended. If using more than 5 coups of flour, move the roller from the rim approx. 1/4 inch when adding the flour and tighten positioning knob. If using more than 10 cups of flour move the roller approx. 1/2 inch away from the bowl.

Cakes 1 – 4 batches
Use roller and scraper

Mix at high speed for around 5 minutes. Move the roller into the centre of the bowl a few times.

Stop the machine as soon as the mixture is well mixed.

Whipping cream 5 – 10 dl (2 - 4 1/2 cup)
Use roller and scraper

Whisk with the roller and knife on medium to high speed, until the cream thickens.

Meringue Mix 4 – 12 egg whites with sugar.
Use roller and scraper

Whisk egg whites until stiff on high speed until stiff.

Tips
If the Assistent is often used for whisking, we recommend the special double whisk attachment.

Mincemeat, sausagemeat, patés 0.5 – 3 kg (1 - 6 1/2 lb.)
Use roller and scraper

Mix at medium speed. If you are mixing large quantities at the same time, it may be better to lock the roller 1 – 2 cm (1/2 - 1 inch) away from the rim of the bowl.

Mashed potatoes 0.5 – 1.5 kg (1 - 3 1/2 lb.)
Use roller and scraper

Mash the potatoes at medium to high speed, while at the same time pressing the roller against the rim of the bowl.
Lower the speed before adding further ingredients.

Freshly crushed berries 0.5 – 2 litres (2 - 8 1/2 cup)
Only use the roller.

Run at low speed and press the roller gently against the rim of the bowl until all the berries are crushed.

Stop the machine, remove the roller and attach the scraper. Then run the machine at high speed.

Cleaning
Use the spatula to scrape out the bowl. When cleaning the roller, use the side of the spatula to scrape the roller clean.

The bowl, roller, knife and spatula can be washed in a dishwasher.

Place the plastic utensils in the upper dishwasher rack, to prevent the dishwasher's drying function from deforming the plastic.

Wipe the appliance after use. It is often sufficient to use a damp cloth, but a drop of washing-up liquid can be used if necessary.
Do not use any strong or abrasive cleaning liquids.

Technique Position	Positioning Knob	Arm/Roller	Starting Speed
Kneading single batch of bread dough (4-7 cups of flour).	Tightened (by turning lockwise) to secure the arm so it cannot move to the right.	Roller should be 1 inch from the rim of the bowl.	Low (indicated by single line on the speed dial).
Kneading double batch of bread dough 8-14 cups of flour).	Tightened (by turning lockwise) to secure the arm so it cannot move to the right.	Roller should be 1 1/2 inches from the rim of the bowl.	Low (indicated by single line on the speed dial).
Kneading triple batch of bread dough (up to 23 cups of flour).	Tightened (by turning clockwise) to secure the arm so it cannot move to the right.	Roller should be 2 inches from the rim of the bowl.	Low (indicated by single line on the speed dial).
Combining wet and dry ingredients.	Loosened (by turning counterclockwise) to allow free movement of arm back and forth.	Roller should rest flush against the rim of the bowl.	Medium (indicated by double lines on the speed dial).
Creaming butter and sugar for cookies, cakes or icing.	Loosened (by turning counterclockwise) to allow free movement of arm back and forth.	Roller should rest flush against the rim of the bowl.	High (indicated by triple lines on the speed dial).
Aerating ingredients (such as egg whites or cream).	Loosened (by turning counterclockwise) to allow free movement of arm back and forth.	Roller should rest flush against the rim of the bowl.	High (indicated by triple lines on the speed dial).

3 Dough hook

⚠ **There is a risk of catching your fingers between the rotating bowl and the dough hook. Never put your hands or other objects into the bowl when the appliance is being used.**

Assembly
Attach the dough hook to the attachment point, as illustrated.

The distance between the bottom of the bowl and the hook should be 4 – 5 mm. If necessary, adjust the height by adjusting the screw on the arm with a screwdriver.

Attach the dough hook by putting the arm (1) over the dough hook and pushing the pin (2) down into the hole on the dough hook, as illustrated.

The dough hook can now move a little towards the centre of the bowl to knead the ingredients thoroughly.

You can also lock the arm (3) with the dough hook a slight distance from the rim of the bowl if you wish.

The knife is placed in the dough hook attachment, as illustrated.

Use
Use the dough hook to knead yeast dough (1 –1.5 litres of liquid / 4 - 6 cup).

Start the machine at low speed. Do not lock the dough hook. When you make large quantities of dough, first add about 2 kg (4 1/2 lbs.) of flour. Mix well before adding the rest of the flour.

Knead the dough for 6 – 8 minutes.

Mincemeat 0.5 – 2.5 kg (1 - 5 1/2 lbs.)
Lock the dough hook in the centre of the bowl and run at medium speed.

Cleaning
The dough hook can be washed in a dishwasher.

4 Double beater

⚠ **Important! Unplug the appliance before you attach or remove accessories. Never put your hands or other objects into the bowl when the appliance is in operation**

Assembly
Fit the pole firmly into place on the drive socket. Place the bowl over the pole and press down and turn the bowl so that it is resting on the appliance.

Attach the double beater to the pole.

Use
Use the beater to whip cream 1 – 8 dl (1/2 - 3 1/2 cup), egg whites 2 – 20, pancake mix 0.5 – 2.5 litres (2 - 10 1/2 cup), sponge cake mix 1 – 3 batches.

Use medium to high speed.

Cleaning
Wash the double beater by hand.

The bowl can be washed in a dishwasher. Place it in the lower dishwasher rack but not directly over the drying element, as this may deform the plastic.

5 Citrus fruit press

⚠ **Important! Unplug the appliance before you attach or remove accessories.**

Assembly
Attach the citrus fruit press as illustrated.

Use
Use the citrus press for oranges, grapefruits and lemons. Cut the fruit in half. Hold the fruit against the rotating press and run the machine at medium to high speed.

Cleaning
It is usually sufficient to rinse the press under warm water. The citrus press can be washed in a dishwasher.

Place it in the upper dishwasher rack to prevent it from becoming deformed by the hot drying element.

6 Liquidiser/blender

CAUTION!
⚠ **Keep hands, hair, loose clothing, jewelry, spatulas or other utensils out of the container while in operation. Use scraper only with unit turned off. Always operate with cover in place. Do not blend hot liquids. Unplug the appliance before you attach or remove accessories. The liquidiser/blender should never be started without the lid on. Always keep your hand on the lid while the appliance is running. Never leave children alone with a liquidiser/blender when it is in operation. Unplug the appliance if you leave it unattended.**

Assembly
Put the Assistent on its side and remove the protective cap from the drive socket. Place the cap over the normal drive socket. Attach the liquidiser/blender firmly to the socket by turning it clockwise. Put the lid (A) on the liquidiser/blender.

Use
Put the food to be chopped, mixed or blended into the liquidiser/blender. Put the lid on. Run the machine at the highest speed until everything is thoroughly mixed/finely chopped. This usually takes approx. 30 – 40 seconds.

Do not run the liquidiser/blender for more than 3 minutes at a time when chopping dry food and more than 9 minutes at a time when blending liquids.

The liquidiser/blender has an extra lid which fits inside the blender jug.

(**Note!** Only in Europe!)

Use this lid when you need to finely chop small quantities of herbs and spices, etc.

The lid prevents the spices from sticking to the sides of the liquidiser/blender, allowing the fine chopping process to work more efficiently.

If you need to add anything or thin the mixture while the machine is running, remove the small lid to add the remaining ingredients.

For best results, the jug should not be filled more than 3/4 full with liquid ingredients and about 1/2 full with dry ingredients.

Tips

For best results when finely chopping whole spices, add small amounts at a time through the hole in the lid. Thick sauces and purées become smoother if you repeatedly turn the machine on and off while liquidising. The liquidiser/blender is good for chopping almonds, nuts and onions, as well as for making baby food.

Cleaning

The easiest way to clean the liquidiser/blender jug is to fill it with warm water and a drop of washing-up liquid. Run the machine for a few seconds, then rinse the jug with warm water.

Do not wash the jug in a dishwasher, as this may cause the bearings and seal to dry out.

7 Mincer

CAUTION!

⚠ **Unplug the appliance before you attach or remove accessories. Never place your hands or other objects inside the mincer, as the mincer cylinder is very sharp. Always use the food plunger. Never leave children alone with the mincer when it is being used. Unplug the appliance if you leave it unattended.**

The following parts are included:

1. Mincer housing
2. Mincing cylinder
3. Knife
4. Hole disc
5. Sausage pipe
6. Sausage horn
7. Lock ring
8. Feeder tray
9. Food plunger
10. Splash shield

Additional accessories: 3 optional hole discs with different hole sizes and 1 knife. Can be bought separately.

Assembly

Attach the mincer housing onto the drive socket. Tighten the wingnuts and fit the mincer cylinder firmly into the socket.

Mincing: Assemble parts 3, 4 and 7. Place the Assistent on its side and attach the feeder tray.

Sausage forcing: Assemble parts 5, 6 and 7.

Place the Assistent on its side and attach the feeder tray.

Simply reverse this procedure to **dismantle** the mincer.

Use

To mince: Use the mincer for mincing meat, pork, liver, fish, potatoes, nettles, kale, spinach, oranges, etc. First cut the food into pieces or wide strips.

Vegetables should be par-boiled before mincing. Run the machine at high speed. Always use the food plunger to push the food in, do not use forks or spoons. Let the machine determine the working speed. Put in just enough food at a time.

When mincing meat, tendons can get stuck round the knife and spoil the results. Remove the lock ring and hole disc, and then clean the knife.

Tips

When mincing meat or fish, mince onions at the same time if they are included in the recipe.

To empty the meat, etc. out of the mincer, put one or two bread crusts or crispbread through the mincer.

Sausage making

Mount the sausage pipe, as illustrated. Put the sausage skin onto the pipe. Fill the mincer with sausage meat. Run the machine at low speed. Let out the skin as the meat fills it. If air bubbles appear in the sausage, press them out carefully via the grooves in the sausage pipe.

IMPORTANT!

Cleaning

Wash the mincer housing, cylinder, knife, hole disc and lock ring by hand. (They would become discoloured and dry out in a dishwasher.)

Allow to dry completely before re-assembling them.

Remember to oil the hole disc and knife with cooking oil. The plastic items can be washed in a dishwasher. Place them in the upper dishwasher rack to prevent them from becoming deformed by the hot drying element.

8 Berry press / Strainer Mincer accessory

CAUTION!

⚠ **Unplug the appliance before you attach or remove accessories. Never put your hands or any other object in, as the forcing cylinder is very sharp. Always use the food plunger. Never leave children alone with a mincer when it is being used. Unplug the appliance if you leave it unattended.**

The following parts are included:

1. Forcing cylinder
2. Valve
3. Forcing sieve
4. Adjusting screw
5. Rack knob
6. Forcing bar

Assembly

First attach the mincer housing and mincing cylinder to the drive socket. The appliance is supplied with the strainer assembled.

Dismantle and assemble as illustrated.

When you assemble the strainer, ensure that the adjusting screw (4) goes in through the forcing sieve and into the white valve's (2) track. Then screw on the rack (5).

Place the Assistent on its side and attach the splash shield and feeder tray.

Installation of the strainer

For best straining results, the adjusting screw should be in the innermost position. Loosen the screw and move it outwards to alter the degree of straining. Tighten the screw again afterwards.

Use

Use the strainer to strain fruit and berries or to make purées and mousses. Cut the fruit into pieces. Tomatoes, oranges, gooseberries, cored plums and cherries can be strained raw. Apples must be par-boiled first.

Run the machine at high speed.

Tips

Apples can be par-boiled in the microwave

IMPORTANT!

Cleaning

The mincer housing, cylinder and all parts of the strainer should be washed by hand and left to dry.

Only the feeder tray and plunger can be washed in a dishwasher.

Place them in the upper dishwasher rack to prevent them from becoming deformed by the hot drying element.

9 Grater Mincer accessory

CAUTION!

⚠ **Unplug the appliance before you attach or remove accessories. Never put your hands or any other object in, as the forcing cylinder is very sharp. Always use the food plunger. Never leave children alone with a grater when it is being used. Unplug the appliance if you leave it unattended.**

The following parts are included:

1. Grater
2. Grater cylinder

Assembly

First attach the mincer housing and mincing cylinder to the drive socket. Place the Assistent on its side and attach the splash shield and feeder tray.

Use

Use the grater to grate nuts, almonds, bread crusts, parmesan cheese, carrots, potatoes, etc. Run the machine at high speed.

IMPORTANT!

Cleaning

The grater, cylinder and all of the attachments should be washed by hand and left to dry.

Only the feeder tray and plunger can be washed in a dishwasher.

Place them in the upper dishwasher rack to prevent them from becoming deformed by the hot drying element.

10 Pasta attachment Mincer accessory

IMPORTANT!

⚠ **Unplug the appliance before you attach or remove accessories. Never put your hands or any other object in, as the forcing cylinder is very sharp. Always use the food plunger. Never leave children alone with a mincer when it is being used. Unplug the appliance if you leave it unattended.**

The following parts are included:

1. Locking ring
2. Pasta disc

There are 4 different pasta discs.

Assembly

First attach the mincer housing and mincing cylinder to the drive socket. Then assemble the attachment, as illustrated. Place the Assistent on its side and attach the feeder tray.

Tips

Run machine on high speed. Allow the pasta to be pushed out onto a kitchen towel. The towel will absorb excess moisture so that the pasta dries more quickly.

IMPORTANT!

Cleaning

The feeder tray and plugger can be washed in a dishwasher.

Place them in the upper dishwasher rack to prevent them from becoming deformed.

The other parts must be washed by hand.

11 Cookie attachment Mincer accessory

IMPORTANT!

⚠ **Unplug the appliance before you attach or remove accessories. Never put your hands or any other object in, as the forcing cylinder is very sharp. Always use the food plunger. Never leave children alone with a mincer when it is being used. Unplug the appliance if you leave it unattended.**

The following parts are included:

1. Cookie rail
2. Locking ring
3. Cookie attachment
4. Sausage ring

Assembly

First attach the mincer housing and mincing cylinder to the drive socket. To operate the cylinder, the sausage ring should be attached, as illustrated.

Put the cookie attachment in the cylinder with the 'handle' turned outwards. Place the Assistent on its side and adjust so that the cookie attachment is horizontal. Then tighten the locking ring. Attach the feeder tray.

Tips

Do not run the machine at too high a speed. Cut out a strip of double greaseproof paper and flour it. Pipe the biscuit mix onto this, so it is easier to lift it onto the baking tray.

IMPORTANT!

Cleaning

The feeder tray and plunger can be washed in a dishwasher. Place them in the upper dishwasher rack to prevent them from becoming deformed.

The other parts must be washed by hand.

12 Vegetable slicer/shredder

IMPORTANT SAFEGUARDS Read all instructions!

The food processor described in these instructions is only for use with Assistent Kitchen Machine and for normal familyhousehold use as directed below.

- Never let children play with the equipment or be left alone while the machine is running.
- Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage yo the machine. Ascraper may be used but must be used only when the vegetable slicer is not running.
- Do not put any utensil into the food housing. Use of utensils other than the specially designed food pusher may damage the machine and void the warranty.
- Wash all attachments parts before using to remove any manufacturing oils.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place cutting blades or discs on base without first putting bowl properly in place.
- Be certain attachment is securely locked in place before operating appliance.
- Never feed food by hand. Always use food pusher.

Save these instructions for future use.

The following parts are included:

1. Drum housing
2. Plunger
3. Wing nut
4. Locking ring
5. Medium shredding drum
6. Slicing drum
7. Coarse shredding drum

Assembly for the first time

The vegetable slicer/shredder is supplied with one of the drums already fitted.

Select the drum you require. Unfasten the locking ring by twisting it clockwise and insert the drum selected in the drum housing. Refasten the locking ring by twisting it anti-clockwise.

Unscrew the wing nut on the drum housing before attaching the housing to the drive unit, and check that the groove on the drum engages

Otherwise the drum will not rotate. Then tighten up the wing nut again and turn the appliance on its side.

Use

The drum you select should be suitable for the vegetables you want to slice or shred.

Here are some suggestions:

Medium shredding drum: root vegetables and green vegetables for consumption raw, almonds and nuts for baking. Fruit and cheese.

Slicing drum: potatoes, unions, root vegetables, fruit and green vegetables.

Coarse shredding drum: Root vegetables, green vegetables, and fruit for soups and pies. Almonds, nuts and bar chocolate for toppings. Cheese and cheese rinds.

Other accessories: Three additional drums, available. These can be bought separately:

8. Fine shredding drum - For cheese (hard), nuts, chocolate, stale bread.
9. Stripping drum - For celery, carrots.
10. Potato shredding drum - For potato pancakes.

Cleaning

All accessories can be washed in a dishwasher.

Place them in the upper dishwasher rack to prevent them from becoming deformed during drying.

13 Grain mill

⚠ **Important! Unplug the appliance before you attach or remove accessories. Never put any any objects into the mill.**

The following parts are included:

1. Mill housing
2. Feeder screw
3. Mill ring
4. Mill cone
5. Socket for adjusting milling level
6. Lock ring
7. Grinder bowl
8. Wing nut

Assembly for the first time

Check that the feeder screw is properly inserted in the socket before tightening the wing nut, otherwise the feeder screw will not turn. Place the Assistent on its side and attach the grinder bowl.

Use

Filling – setting – start

Fill the grinder with the required quantity of cereal (max. 1250 grams).

Set the grinding level: Right for coarse and left for fine grinding. Start the machine at medium speed. You can then adjust the grinding level and speed as required.

What can be ground?

Only use the mill to grind *dry* ingredients. such as wheat, rye, barley, buckwheat, millet, rice (coarse and fine), oats, flower seeds, spices, dried herbs, linseed, poppy seeds, dried mushrooms, sesame seeds, soybeans and coffee.

Corn (NB. not popcorn) may also be ground (for which we recommend two grinding stages, first coarse, then fine).

Dismantling

Unscrew the mill with the machine on its side, to avoid getting flour etc. in the drive socket.

First lift off the bowl and then unscrew the locking ring. Remove the various accessories and finally the mill housing.

IMPORTANT!

Cleaning

Do not wash the adjustment mechanism. This should be wiped with a dry cloth. The mill ring and cone usually only need to be brushed clean. They can be hand washed and left to dry.

All plastic accessories can be washed in a dishwasher. Place them in the upper dishwasher rack to prevent them from becoming deformed.

Always clean the mill after grinding aromatic spices or coffee. Otherwise the taste from these will be passed on to the next food that is ground. The mill should also be cleaned after grinding seeds from oil plants. It is not necessary to clean it each time if you have only been grinding different types of flour.

All accessories should be thoroughly dried before re-assembly.

Re-assembling

It is easiest to assemble the Assistent when it is upright.

First attach the mill housing to the drive socket and then continue, as illustrated.

When assembling the mill, ensure that:

- There is no flour left in the square hole in the feeder screw. Otherwise you cannot make fine adjustments to the milling level.
- The mill ring is in the correct position before attaching the cone to the hole in the feeder screw.
- The adjustment wheel socket fits into the correct socket in the mill housing.

14 Flake Mill

⚠ **Important! Unplug the appliance before you attach or remove accessories. Never put your hands or any other objects into the mill. Never leave children alone with the machine when it is being used. Unplug the appliance if you leave it unattended.**

The following parts are included:

1. Mill housing
2. Wedge
3. Mill roller
4. Cover
5. 2 x screws
6. Feeder bowl
7. Wing nut

Assembly first time

The mill is assembled when delivered. To attach the mill to the Assistent, loosen the wing nut slightly before fitting the mill onto the drive socket.

Check that the mill roller is properly inserted into the socket before tightening the wing nut. Otherwise the roller will not turn. Place the Assistent on its side and attach the feeder bowl.

Use - Filling – start

Fill the grinder with the required quantity of cereal (max. 1250 grams).

Start the machine on medium speed. You can then adjust the speed while it is operating.

What can be crushed into flakes?

Only use the mill to crush dry ingredients, such as oats, wheat, rye, barley, rice, buckwheat and linseed.

Important

Only use pure cereal for making flakes. Hard particles such as stones can damage the mill roller.

If the cereal is not being ground as well as it should be, stop the mill and look for the cause. Unplug the appliance before you do so. Do not under any circumstances press with a hard object, such as a knife or spoon handle.

Dismantling

It is easiest to unscrew the mill with the machine on its side.

First lift off the bowl and then unscrew the wing nut. Hold the mill roller firmly and pull it out. Remove the wedge.

IMPORTANT!

Cleaning the mill

You do not need to clean the mill every time you have used it. However, it is a good idea to empty any cereal remains from the mill roller and both parts of the mill housing.

The accessories should not be immersed in water or rinsed under running water.

Wipe both parts of the mill housing with a damp cloth. Clean the mill roller and wedge with a dry brush.

Re-assembling

It is easiest to assemble the Assistent when it is upright.

First attach the mill housing to the drive socket and then continue, as illustrated.

Important:

When assembling the mill, ensure that there are no grains or other remains in the mill housing and cover.

If Assistent does not work

If the Assistent does not work, check:

– that the electrical cord is plugged in
– that the parts are correctly assembled
– that the fuse is all right.

Service and spare parts
The machine should be serviced by an authorised service centre (look under domestic products in the phone directory).
When contacting the dealer, explain what is wrong with the machine. State the product number and the model type (these details are found on the specification label underneath the machine). Write this information here, so it is handy when you need it.
Product number:
Date of purchase:

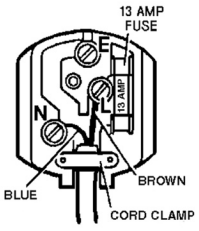
Note
Check that the voltage and frequency on the rating label underneath the machine correspond with the voltage and frequency in your home. The appliance may be connected to both esrthed and unearthed sockets.
Polarization
This appliance has polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Electrical supply Assistent®

Check the voltage
First check the voltage marked on the bottom of the machine to make sure that the assistent is of the correct voltage for your electricity supply.
If not , do not use the assistent but refer back to your dealer.

Connecting to your electricity supply
Permanently connected to the assistent is a mains supply (2core) cable. Where applicable a suitable plug should be
fitted to the free end of this mains cable.
Electrolux recommend the use of 13 amp fused plug fitted with a 13 amp fuse (see IMPORTANT below).
On certain models the mains supply cable is fitted with a nonrewireable plug incorporating a 13A fuse. In the event of the fuse requiring replacement the fuse cover should be removed using a small screwdriver.
The old fuse MUST be replaced by a 13A ASTA approved BS 1362 fuse and the fuse cover must be replaced before the plug is used again.
In the event of loss of the fuse cover replacements can be obtained from your Electrolux dealer or Electricity Board and must be of the same colour as indicated by the coloured insert on the base of the plug.
If difficulty is experinced in obtaining a replacement contact your nearest Electrolux Service Centre (Please see the separate Electrolux Service Organisation leaflet).
In no circumstances must the plug be used without a correct fuse cover fitted. In the event that the non-rewireable plug is unsuitable for the type of sockets in your home it should be cut off and disposed of safety or destroyed to avoid any possible shock hazard resulting from the plug being inserted into a 13A socket elsewhere.

A suitable replacement plug should be fitted as follows:
IMPORTANT
The wires in the mains lead of this appliance are coloured in accordance with the following code:
Blue: Neutral. Brown: Live.
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug , proceed as follows:
The wire which coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
The wire which coloured brown must be connected to the terminal which is marked with the letter L or coloured red. l
If using a three pin plug do not make any connection to the terminal marked with the letter E or by the earth symbol or coloured green or green and yellow. This assistent is double insulated and no earth connections is necessary.



If a 13 amp fused-plug is used it MUST be fitted with a 13 amp fuse.
It is in your interest to ensure that the plug is correctly attached to the mains lead.
In case of doubt have it done by a qualified electrician as Electrolux Limited cannot regard the repair of faults on the plug connection as a service that can be given free of charge under the terms of the guarantee.

Recipes

Angel Food Cake

12 egg whites
1 1/2 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla extract
1 1/4 cups sugar
1 cup cake flour

Position a rack in the center of an oven and preheat to 325° F.

Fit the mixer with the plastic bowl and the double whisk attachment. In the plastic bowl beat the egg whites on medium speed just until frothy, 10 to 15 seconds. Add the cream of tartar and salt and beat the whites on medium-high-speed to soft peaks, about 1 minute.

While beating, add the vanilla and gradually add the sugar to form stiff peaks, 2 to 4 minutes more. (When the whisk is lifted straight out of the bowl and inverted, the whites should hold their shape with just a slight bend at the tip.)

Remove the bowl from the mixer, sift the flour over the whites, and fold the mixture with a spatula until no lumps of flour remain. Carefully pour the batter into an ungreased 10-inch tube pan to prevent any air pockets from forming.

Bake the cake until the top is evenly browned and a knife inserted into the center comes out clean, 50 to 60 minutes. Invert the pan, balancing it on a flat surface in a cool area. Let the cake hang in the pan until cool, 1 to 2 hours.

Slip a knife around the edges of the pan to loosen and turn the cake out onto a cake plate to serve.

Serves 12.

Devil's Food Cake with Caramel Buttercream Frosting

The cake may be filled and frosted the day it is baked, or the layers may stand at room temperature, wrapped well with plastic wrap, overnight. You may also freeze them for up to a month; double-wrap in plastic and foil, and bring to room temperature while still wrapped.

1 3/4 cups cake flour
1 tsp. baking soda
1/4 tsp. salt
8 Tbs. (1 stick) unsalted butter, at room temperature
1 cup granulated sugar
1 cup lightly packed light brown sugar
1 tsp. pure vanilla extract
2 eggs
1 cup hot water
1/2 cup Dutch processed cocoa powder
1/2 cup buttermilk, at room temperature
1 recipe caramel buttercream frosting (recipe follows)

Position a rack in the center of an oven and preheat to 350°F. Grease two 8 x 2-inch round cake pans and line the bottom of each with a round of parchment paper cut to fit neatly in the bottom of the pans. Have an 8-inch cardboard round ready.

On a sheet of waxed paper, sift together the flour, baking soda and salt and sift again. Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so that the roller rests flush against the rim of the bowl.

In the metal bowl beat the butter on medium-high speed until light and creamy, about 2 minutes. Add the granulated sugar and brown sugar and continue beating until light and fluffy, 3 to 4 minutes more. Beat in the vanilla. Add the eggs one at a time, beating well after each addition.

Occasionally move the roller to the center of the bowl to ensure even mixing. You may need to stop the mixer occasionally to scrape the sides of the bowl with a spatula. In another bowl, whisk together the hot water, cocoa powder and buttermilk. Add the dry and liquid ingredients to the butter mixture alternately in 3 additions, turning the mixer on and off on low speed.

Occasionally scrape down the sides of the bowl. Then beat the batter until well combined and smooth, about 30 seconds. Divide the batter between the prepared pans, spreading the batter so the sides are slightly higher than the center.

Bake until a toothpick inserted into the center of the cakes comes out clean, about 45 minutes. Cool the pans on wire racks for 10 minutes, then remove the cakes from the pans and cool completely on the racks before frosting, at least 1 hour.

To assemble, place one of the cakes on the cardboard round and spread about 1/2 cup frosting over the top. Set the other cake on top and place the whole cake on a decorating turntable or lazy Susan.

With a cake spatula and using about half of the remaining frosting, spread a thin coat over the top and around the sides of the cake.

Refrigerate until the frosting is firm, about 3 hours. With the remaining frosting, spread a final coat over the top and around the sides. When applying the final coat, avoid touching the first one with the spatula. This will ensure the top coat is free of crumbs.

Decorate the cake as desired. Serves 12.

Caramel Buttercream Frosting

8 Tbs. (1 stick) unsalted butter, at room temperature
1-lb. box confectioners' sugar
1/4 cup heavy cream
1 tsp. vanilla extract
1/4 tsp. salt
1/2 cup prepared caramel sauce

Fit the mixer with the plastic bowl and the double whisk attachment, in the plastic beat the butter on medium speed until creamy, 2 to 3 minutes. Add the confectioners' sugar, about 1/4 cup at a time, alternating with 1 to 2 Tbs. cream and beat until blended. Add the vanilla, salt and caramel sauce and continue beating until a spreading consistency is reached, 1 to 2 minutes more.

Challah

Think of challah as Eastern European brioche. It is golden egg-and-butter-rich bread with a texture only slightly tighter than that of brioche. Braided challah is the traditional symbol of the Jewish Sabbath, the bread over which grace is said. It is just a little sweet, just a little soft and just this side of heavenly.

2 Tbs. unsalted butter, melted
1 1/2 Tbs. active dry yeast
1/2 cup tepid water (80 to 90°F)
1/3 cup sugar
8 Tbs. (1 stick) unsalted butter, at room temperature
1 cup milk
1 Tbs. mild honey
2 1/2 tsp. salt
4 eggs
6 1/2 cups high-gluten bread flour or unbleached all-purpose flour

Brush a large mixing bowl with some of the melted butter. Reserve the remaining melted butter for coating the top of the dough. Whisk the yeast into the water. Add a pinch of the sugar and let rest until the

has dissolved and is creamy, about 5 minutes.
Cut the butter into small pieces and toss into a small saucepan with the milk; heat until the milk is very warm to the touch and the butter has melted. Fit the mixer with the metal bowl, scraper and roller. Tighten the positioning knob so the roller sits 1 inch from the rim of the bowl. Pour the butter mixture into the metal bowl and add the remaining sugar, honey and the salt. If necessary, let the mixture cool so it is no warmer than 110°F.
Add the creamy yeast and the eggs to the mixture and stir with a wooden spoon to mix. Add about 5 cups of the flour and knead on low speed for 3 minutes or until the dough starts to come together. Continue kneading on medium-low speed, adding additional flour as needed, 1/2 cup at a time, to make a soft dough that clings to the sides of the bowl. Knead the dough on medium-low until smooth, soft and elastic, 8 to 10 minutes more.

First and Second Rises
On a lightly floured surface, shape the dough into a ball and transfer it to the buttered mixing bowl. Brush the top of the dough with a little melted butter, cover the bowl with buttered plastic wrap and top with a kitchen towel. Let the dough rise at room temperature until doubled in bulk, 1 to 1 1/2 hours. When the dough is fully risen, deflate it, cover as before and let it rise until doubled in bulk, 45 to 60 minutes.

Shaping and Final Rise
Line 2 baking sheets with parchment paper. Deflate the dough and turn it out onto a lightly floured work surface. Cut the dough in half and cover 1 piece with buttered plastic wrap while you work with the other. Divide the dough into 3 equal pieces. Roll each piece into a rope about 16 inches long; it should be thick in the center and tapered at the ends. Align the ropes vertically, side by side, and start braiding from the center down. When you have reached the end, turn the loaf around so that the braided half is on top and braid the lower half. Pinch the ends to seal and tuck the ends under the loaf. Transfer the loaf to a prepared baking sheet and gently plump it to get it back into shape; cover with a towel. Braid the second loaf, put it on the other prepared baking sheet and cover. Let the loaves rise at room temperature until soft puffy, and almost doubled, about 40 minutes.

The Glaze and Topping
1 egg
1 egg yolk
1 Tbs. cold water or heavy cream

Sesame, poppy and/or caraway seeds (optional)
Coarse salt

Position the racks to divide the oven into thirds and preheat to 375°F.
In a small bowl, whisk the egg, yolk and water together until broken up, then push the glaze through a sieve. Brush the tops and sides of the challahs with glaze; let the glaze set for 5 minutes and brush again. Reserve the remaining glaze for brushing the loaves during baking. Dust the tops of the loaves with the seeds, if using, and with the coarse salt.

Baking the Bread
Bake the bread for 20 minutes. Rotate the pans 180 degrees, from front to back and from top to bottom. The loaves will expand and expose some of the inner dough. Brush the newly exposed dough with the reserved glaze and bake until the loaves are golden and sound hollow when tapped on the bottom, 15 to 20 minutes more. If they start to brown too quickly, cover them with a piece of foil, shiny side up. Let the bread cool to room temperature before slicing, about 2 hours.

Makes 2 loaves.

Storing
Once cut, challah should be stored in a plastic bag at room temperature; it will keep for 2 days and then makes excellent French toast. For longer storage, wrap the bread airtight and freeze for up to 1 month. Thaw, still wrapped, at room temperature.

Chocolate Fudge Cookies with Confectioners' sugar

2 cups all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
4 oz. unsweetened chocolate
8 Tbs. (1 stick) unsalted butter
2 cups granulated sugar
4 eggs
1 to 2 cups confectioners' sugar

Preheat an oven to 350°F. (If you are using dark cookie sheets, preheat the oven to 325°F.) Lightly grease 2 cookie sheets.
On a sheet of waxed paper, sift together the flour, baking powder and salt and sift again.
In a small saucepan over medium-low heat, melt the chocolate and butter, stirring often, until blended, 2 to 3 minutes.
Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so that the roller rests flush against the rim of the bowl. In the metal bowl, the mixer combine the chocolate mixture and the granulated sugar and beat on medium speed until blended, 1 to 2 minutes.
Add the eggs, one at a time, beating well after each addition, occasionally scraping the sides of the bowl. Add the dry ingredients in 2 additions, and beat until just blended and no lumps of flour remain. Occasionally move the roller to the center of the bowl to ensure even mixing. You may need to stop the mixer occasionally to scrape the sides of the bowl with a spatula. Transfer the bowl to the refrigerator and refrigerate until the dough is firm, at least 1 hour.
Place the confectioners' sugar in a bowl. Scoop a heaping tablespoon of dough from the bowl and with your palms, shape the dough into a ball and drop into the confectioners' sugar. Roll the ball in the sugar to coat and transfer to a prepared cookie sheet. Repeat with the remaining dough, spacing the cookies 2 inches apart. Bake until the sugar topping is cracked, the cookies are slightly puffed and the sides are just firm to the touch, 10 to 12 minutes. Transfer the cookies to a wire rack to cool.

Makes 24 cookies.

Ginger - Molasses Cookies

2 cups all-purpose flour
1 tsp. baking soda
3/4 tsp. salt
1 tsp. ground cinnamon
1 tsp. ground ginger
1/2 tsp. ground cloves
16 Tbs. (2 sticks) unsalted butter, at room temperature
1 1/2 cups sugar
2 eggs
1 tsp. vanilla extract
1/4 cup molasses

Position a rack in the center of an oven and preheat to 375°F. (If you are using dark cookie sheets, preheat the oven to 350°F.) Line 2 cookie sheets with parchment paper.
On a sheet of waxed paper, sift together the flour, baking soda, salt, cinnamon, ginger and cloves and sift again. Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so the roller rests flush against the rim of the bowl. In the metal bowl, beat the butter and sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Occasionally move the roller to the center of the bowl to ensure even mixing.
You may need to stop the mixer occasionally to scrape the sides of the bowl with a spatula. Add the eggs, 1 at a time, beating well after each addition, about 1 minute, and occasionally move the roller to the center of the bowl to ensure even mixing. Add the vanilla and molasses and beat until just blended. Reduce the speed to low and add the dry ingredients in 2 additions. Beat until just blended and no lumps of flour remain.

Scoop the dough by heaping tablespoons and transfer to the prepared cookie sheets, spacing the cookies 2 inches apart. Bake until the cookies are golden and crisp around the edges, about 12 minutes.

Makes about 30 cookies.

Rosemary Olive Bread

1 package (about 1 Tbs.) active dry yeast
2 cups warm water (110°F)
4 cups bread flour, plus more for dusting
1 cup whole wheat flour
1 Tbs. chopped fresh rosemary
2 1/2 tsp. salt
1/2 cup pitted and chopped Kalamata olives

In a bowl, sprinkle the yeast over the water and let stand until bubbly, about 5 minutes. Lightly oil a large mixing bowl.
Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so the roller rests flush against the rim of the bowl. In the metal bowl, combine the bread flour, whole wheat flour, rosemary and salt and blend on low speed to mix ingredients, 15 to 20 seconds. Tighten the positioning knob so the roller sits 1 inch from the rim of the bowl. Add the yeast mixture and olives. Knead on medium speed until the dough is soft and smooth, 8 to 10 minutes. If the ingredients get caught on the side of the bowl, stop the mixer, move the roller and push them through with a rubber spatula.
Turn the dough out onto a lightly floured surface and shape dough into a ball, transfer to a lightly oiled large mixing bowl. Cover and let rise in a warm place until doubled in bulk, 1 to 1 1/2 hours.
Turn the dough out on to a lightly floured surface, punch down and let the dough rest for 5 minutes. Stretch the sides of the dough down and under to form a tight round shape, about 8 inches wide. Pinch the seam underneath the loaf closed to seal, set the loaf, seam side down, on a lightly floured surface and dust the top with flour. Cover with a floured kitchen towel and let rise until nearly doubled in bulk, 45 to 60 minutes.
Position a rack and a large baking stone in the lower third of an oven and preheat to 425°F.
Using a serrated knife, cut a shallow “X” on top of the loaf and let the dough rest for 5 minutes. Using a baker’s peel or a rimless cookie sheet, transfer the loaf to the baking stone. Bake until the loaf is golden and sounds hollow when tapped on the bottom, about 1 hour.

Makes 1 loaf.

Sour Cream Coffee Cake

2 Tbs. plus 2 cups sugar
3/4 cup chopped walnuts
1 1/2 tsp. ground cinnamon
2 1/2 cups all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
12 Tbs. (1 1/2 sticks) unsalted butter, at room temperature
3 eggs, lightly beaten
1 1/4 cups sour cream
1 1/2 tsp. vanilla extract
3 Tbs. nonfat milk
1 1/2 cups confectioners’ sugar

Position a rack in the center of an oven and preheat to 350°F. Grease and flour a 10-cup tube pan. In a bowl, stir together the 2 Tbs. sugar, the walnuts and cinnamon and set aside.
On a sheet of waxed paper, sift together the flour, baking powder, baking soda and salt and sift again.
Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so the roller rests flush against the rim of the bowl. In the metal bowl, beat the butter on medium speed until creamy, 2 to 3 minutes. Gradually add the remaining 2 cups of sugar and beat until light and fluffy, 5 to 6 minutes more, occasionally move the roller to the center of the bowl to ensure even mixing. You may need to stop the mixer occasionally to scrape down the sides of the bowl with a spatula. Add the eggs, a little at a time, and beat until the mixture is thick, fluffy and nearly double in volume, 4 to 5 minutes more. Beat in the sour cream and vanilla until well mixed, 2 minutes more.
Remove the bowl from the mixer and using a rubber spatula, carefully fold in the dry ingredients in 2 additions until smooth. Spoon half of the batter into the prepared pan, spreading the batter to the edges. Sprinkle the cinnamon-walnut mixture over the batter and spread the remaining batter on top, making the sides higher than the center.
Bake in the center of the oven until the cake springs back when touched and pulls away from the sides of the pan, 55 to 60 minutes. Let the cake cool 10 minutes, then invert the pan and turn the cake out onto a wire rack set over a sheet of waxed paper.
In a bowl, whisk the milk and the confectioners’ sugar until smooth. Drizzle the glaze over the cake and cool to room temperature, 1 to 2 hours.

Serves 12.

Sugar Cookies

To ensure evenly baked cookies, rotate the pan 180° from front to back, halfway through baking.
1 1/2 cups all-purpose flour, plus more for dusting
1/4 tsp. baking powder
1/4 tsp. salt
8 Tbs. (1 stick) unsalted butter, softened
3/4 cup sugar
1 egg
1/2 tsp. vanilla extract
1 Tbs. heavy cream

On a sheet of waxed paper, sift together the flour, baking powder and salt and sift again.
Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so the roller rests flush against the rim of the bowl. In the metal bowl, beat the butter on medium speed until creamy, 2 to 3 minu-tes. Gradually add the sugar and beat until light and fluffy, 2 to 3 minutes. Occasionally move the roller to the center of the bowl to ensure even mixing. You may need to stop the mixer occasionally to scrape the sides of the bowl with a spatula. Beat in the egg, vanilla and cream until well blended. Fold in the dry ingredients in 2 additions and beat until just incorporated and no lumps of flour remain.
Turn the dough out onto a lightly floured surface and gather into a ball. Divide dough in half, place each portion between 2 sheets of waxed paper and press into a flat disk. Refrigerate until firm, at least 1 hour or overnight.
Position a rack in the center of an oven and preheat to 350°F. (Note: If you are using dark cookie sheets, preheat the oven to 325°F.)
On a lightly floured surface, roll out the dough to 1/4 -inch thickness, flouring as necessary. Using a 2-inch round cookie cutter, cut the dough into circles and transfer to nonstick cookie sheets, spacing the cookies 1 inch apart. Gather the scraps into a flat disk and refrigerate until firm. Bake the cookies until the edges are lightly golden, 8 to 10 minutes. Repeat with the remaining dough.

Makes 25 cookies.

Wheat Bread

1 package about ITbs. active dry yeast
2 1/4 cups warm water
2 1/2 cups unbleached white bread flour
2 1/4 cups whole wheat flour
1 1/2 cups wheat bran
1/4 cup wheat gluten
2 1/2 tsp. salt

In a bowl, sprinkle the yeast over the water and let stand until bubbly, about 5 minutes.
Fit the mixer with the metal bowl, scraper and roller. Loosen the positioning knob so the roller rests flush against the rim of the bowl. In the metal bowl, combine the white and whole wheat flours, the wheat bran, gluten and salt and blend on low speed to mix ingredients, 15 to 20 seconds. Tighten the positioning knob so the roller sits 1/2 inch from the rim of the bowl. Add the yeast and knead on medium-low speed until the dough is soft, smooth and elastic, 8 to 10 minutes. If the ingredients get caught on the side of the bowl, stop the mixer, move the roller and push them through with a rubber spatula.
Turn the dough out onto a lightly floured surface and shape dough into a ball. Transfer to a lightly oiled large mixing bowl. Cover tightly with plastic wrap and let rise in a warm place until doubled in bulk, about 1 hour.
Position a large rectangular baking stone in the center of an oven and preheat to 425°F.
Turn the dough out onto a lightly floured surface, divide in half and press out any air pockets. Stretch each piece into an 8-by-12-inch rectangle. With the longer edge facing you, roll the dough away, folding the longer edges downward and under to form a long, narrow loaf, about 2 inches round and 12 inches long. Pinch the seam underneath closed to seal. Transfer the loaves to a floured baking sheet, cover with a floured kitchen towel and let rise until doubled in bulk, 30 to 40 minutes. Using a serrated knife, make 3 diagonal slits on top of each loaf and let rest for a few minutes.
Using a baker's peel or rimless cookie sheet, transfer the loaves to the hot baking stone and bake until the loaves are evenly browned and sound hollow when tapped, 45 to 50 minutes.

Makes 2 loaves.